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RECORDED

PROVISIONAL SPECIFICATION.

A Method of Preparing Germ of Wheat Previous to its Combination with Flour or Wheaten Meal for the Manufacture of Bread, Biscuits, and Pastry.

I JOHN THOMAS O'CALLAGHAN of 91 Mayes Road, Wood Green, London N. in the County of Middlesex, Miller's Traveller do hereby declare the nature of this invention to be as follows :—

The germ of wheat is subjected to a heat of 250° Fah. until it is crisp. It is then treated with lime water and extract of malt and again dried at a heat not exceeding 140° Fah. It is afterwards blended with either flour or wheaten meal in the proportion of one-fifth of the treated germ to four fifths of flour or wheaten meal. When a germ white flour is required a liquid extract of the germ has to be made. This extract with a fifth less quantity of malt extract is made into a tough dough with flour; this is rolled out into thin sheets, dried & ground. This powder is blended with flour in the proportion of twenty-five pounds by weight to two hundred and fifty-five pounds by weight of flour.

Dated this 8th day of September 1894.

JOHN THOMAS O'CALLAGHAN.

COMPLETE SPECIFICATION.

A Method of Preparing Germ of Wheat Previous to its Combination with Flour or Wheaten Meal for the Manufacture of Bread, Biscuits, and Pastry.

I JOHN THOMAS O'CALLAGHAN of 91 Mayes Road, Wood Green, London, N. in the County of Middlesex Miller's Traveller do hereby declare the nature of this invention and in what manner the same is to be performed, to be particularly described and ascertained in and by the following statement :—

Germ of wheat is subjected to a fire or gas heat of 250° Fah. until it becomes crisp. Of this roasted germ I take 56 lbs. and thoroughly mix into it three pints of lime water, to which has been added 2 lbs. of concentrated extract of barley malt. I then thoroughly dry the germ at a temperature not exceeding 140° Fah. When the germ has cooled I blend with it 224 lbs. of either flour or fine wheaten meal. For making a germ white flour I proceed as follows :—I take 56 lbs. of raw germ of wheat and put it into a large tub or pan. I pour over it twelve gallons of water at a temperature of 170° Fah. and allow it to remain covered closely for three hours, during which time the mixture must be occasionally stirred. At the end of the three hours the mixture is strained through a jelly bag, and evaporated in a steam heated pan, down to 10 lbs. by weight. I add to this quantity of liquid extract of germ 2 lbs. of concentrated extract of barley malt and three pints of lime water. Out of 280 lbs. of flour or fine wheaten meal I take sufficient to make dough with the extracts and lime water. This dough I roll out into thin sheets which are allowed to dry, when they are to be finely ground and afterwards mixed with the remaining flour or meal.

[*Price* 8*d*.]

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A Method of Preparing Germ of Wheat Previous to its Combination with Flour, &c.

Having now particularly described and ascertained the nature of my said invention and in what manner the same is to be performed, I declare that what I claim is

A method of preparing germ of wheat previous to its combination with flour or wheaten meal, so as to render the resultant bread, biscuits, and pastry highly nourishing and easy of digestion.

Dated this 8th day of October 1894.

JOHN THOMAS O'CALLAGHAN.

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